





# Clatsop Plains

Pioneer

Cook Book

compiled in commemoration of the  
125<sup>th</sup> Anniversary of  
Clatsop Plains Pioneer Presbyterian Church  
Warrenton, Oregon





### To Make a Fine Syllabub From the Cow

Sweeten a qt. of cyder with double refined sugar, grate nutmeg into it, then milk your cow into your liquor. When you have thus added what quantity of milk you think proper, pour 1/2 pint or more, in proportion to the quantity of syllabub you make, of the sweetest cream you can get, all over it.



--A really old recipe is this, taken from American Cookery, by Amelia Simmons, published 1796. This was the 1st cookbook published in America. (Dorothy Whitney)

### Scrapple

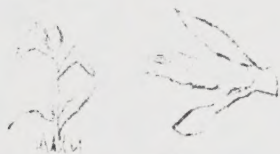
Add to 1 quart of corn meal mush, 1 coffee cup fine chopt meat, season with pepper, salt, and stir well together. Boil for 10 minutes, place in a dish, let stand overnight. Cut into slices and fry for breakfast.

--The Presbyterian Cook Book



### Green Corn Griddle Cakes

1 pt. milk, 2 c. grated green corn, a little salt, 2 eggs,  
1 tsp. baking powder, flour sufficient to make batter to fry  
on the griddle. Butter them hot and serve.



--This recipe is taken from the  
1904 reprint of the 1900 edition of The  
Presbyterian Cook Book, pub. by Joseph  
Langellier, Emporia, Kansas. It was sent  
in by Miss Doroty Whitney, Seaside.

### Mock Duck

Take a round of beef steak, salt and pepper either side. Pre-  
pare bread or crackers with oysters or without, as for stuffing  
a turkey, lay your stuffing on the meat, sew up, and roast about  
an hour, and if you do not see the wings and legs you will think  
you have roast duck. One onion chopt fine may be added.



--The Presbyterian Cook Book

### Pigs in Blankets

Take as many large oysters as are desired, wash and dry thoroughly with clean towel. Pin around each oyster a piece of fat bacon cut very thin, using wooden toothpicks for pins. Fry until bacon is crisp and brown. Do not remove toothpicks. Serve hot.



The Presbyterian Cook Book

### Apple Pudding

Cut good tart apples in halves, 1/2 for each person, if large apples, and stew till tender. Take out and put in pudding pan. Strew a cup of raisins over. Beat together 1 egg, 1 c. sugar, 1/4 c. butter, 1/2 c. of milk, 1-1/2 c. flour, 1 tsp/ baking powder. Pour over the apples and raisins and bake 1 hr. or longer, with a pan over the top. Eat with warm sauce made of 1/2 c. sugar, 1 Tbsp. butter, 2 Tbsp. flour and 1 qt. hot water, flavor with lemon or nutmeg.

--The Presbyterian Cook Book

### 1881 Chocolate Creams

Take fresh milk, 1 qt., and boil with it, 2 oz. chocolate and 6 oz. white sugar. Then beat the yolks of 6 eggs, to which add slowly one way. Flavor with vanilla boiled in milk. When quite well mixed, fill the cups and place in water. Boil one hour.

--From the book of Mrs. Anna K. Hobson, who was born in San Francisco, Oct. 31, 1852. She married John Hobson on May 24, 1876, and died Jan. 18, 1898. These recipes were contributed by Mrs. Hobson's granddaughter, Mrs. Marjorie Halderman, of Astoria.

### To Cure a Sore Throat

Soak a small piece of bread the size of a hazel nut; take a pinch cayenne pepper. Mix and roll in the form of a pill, then swallow. In 3 hours you will be relieved from all pain.

--Anna Hobson



### Chocolate Caramels

1 c. sweet milk, 2 of sugar, 1 of molasses, 1/2 c. chocolate, grated. Flavor with vanilla to suit the taste--boil for 1-1/4 hours. Cool in buttered tins.

For frosting, take white of an egg, 6 Tbsp. powdered sugar, 1 tsp. of lemon juice.

--Anna Hobson

### Thalfcake--English

7 lbs. oatmeal, 1 lb. lard, 1/2 lb. butter, 1 lb. sugar, 2 oz. candied peel, chopt very fine, coriander seeds, 4 lbs. treacle. Rub the above into the meal, before the treacle. Mix quite stiff. Roll it out and cut into cakes. Bake not too quickly.

--Anna Hobson

### 1881 Lemon Pies

Juice and grated rind of 3 lemons, 3 c. sugar, 6 eggs, whites and yolks, beaten separately, whites added last; 2 Tbsp. corn-starch, mixed smooth, and boiled a few moments in 1-1/2 pts. of milk or water. Add small piece of butter while hot, bake with bottom crust. Will make 3 pies.

--Anna Hobson

### To Clean White Ostrich Feathers

4 oz. white soap, cut small, dissolved in 2 qts. rather hot water. Make a good lather. Introduce the feathers and rub well with hands 5 or 6 minutes. After this soaping, wash in clean water as hot as the hands can stand it. Shake until dry.

=Anna Hobson

### Sour Cream Nut Cake

2 c. sugar  
1/2 c. butter  
3 c. flour

3 tsp. baking powder  
1 c. milk  
whites of 6 eggs

Filling: yolks creamed with 1 c. brown sugar, 1 c. sour cream. Cook in double boiler until thick. Add 1 cup nuts, almond flavoring.

--Bertha Emily Hobson Halderman  
(born in 1882)

### Sunburn

Wash the face, neck and arms in buttermilk after customary ablutions.

--Anna Hobson





### Corn Relish

1 dozen ears corn, 1 lg. cabbage, 2 red bell peppers, 3 lg onions, 2 c. white sugar, 2 Tbsp. ground mustard, 1 tsp. tumeric, 1 tsp. celery seed, salt to taste, vinegar to cover (about 1/2 gal.). Boil 1/2 hour. Cut corn from cob. Chop fine the cabbage, peppers and onions and boil all ingredients together. Makes about 6 pints.

--Posie Heilbron

### Bean Salad

Boil either green or wax beans with salt till tender. Pour off water and add enough vinegar to moisten well; set away until cool, then drain off vinegar, add 1 or 2 thinly sliced cucumbers, and a bit of onion, cut fine, salt and pepper to taste, add enough sour cream to make a nice dressing.

--Ellie Hobson Prael



### Fruit Cake Mrs. Crosby's Receipt

1 lb. flour, 1 lb. sugar, 1 lb. butter, 1 doz. eggs, 3 lb. raisins, 1 lb. citron, 2 lb. currants, 1/2 c. molasses, 1 wine glass brandy, 2 of wine, 1 nutmeg, 1 Tbsp. allspice, 1 Tbsp. cinnamon, 1 tsp. mace. Bake in slow oven 4 hours.

Icing: Break the whites of 2 eggs in a bowl without beating. Stir into this, pulverized sugar until quite thick. Add 1 Tbsp. of good vinegar and 1 Tbsp. cornstarch. Will dry in a few min.

--Anna Hobson

### Cookies

3 pts. sifted flour, 1 pt. powdered sugar, 1/2 pt. butter, 5 eggs, 2 nutmegs, a piece of lard (size of an egg), 1 tsp. soda. Roll thin, and bake lightly.

--Anna Hobson

### Welsh Rarebit

One half lb. fresh Clatsop Cream Cheese, 2 Tbsp. butter, 1 tsp. Worcestershire sauce, 1/2 tsp. mustard, 1/2 tumbler of ale, a little red pepper and, if preferred, a hot dash of Tobasco sauce. Put ale, mustard, butter, pepper and Worcestershire sauce in chafing dish and let come to a boil, then stir in cheese which has been cut or broken into very small pieces. Stir until melted, when it will be thick cream. Serve on hot buttered toast or crackers, on hot plates. This will make enough for 6 or 8 persons.



--Mrs. C.W. Fulton (Ada M. Hobson)  
-born 1859





### Corn Soup

Cook 1 can of corn in 2 c. cold water for 1/2 hour. Boil 1 qt. of milk with 2 slices of onion in double boiler. Salt and pepper to taste. Add corn to milk, cook a few minutes and strain. Thicken with 2 Tbsp. of butter, rubbed to a smooth paste with 1 Tbsp flour.

--Mrs. Garner (wife of Presby-  
terian minister)

### Pie Crust

1/2 sifter flour  
4 Tbsp. lard

1 tsp. salt  
enough cold water to make stiff.

--Reba Hobson (she is Mrs. Anna  
Hobson's only living daughter. Born in  
1879,, Mrs. Reba Hobson Twelves, now lives  
in England.)

### Mrs. Ben Ward's White Cake

1/2 c. butter 1-1/2 c. sugar, whites of 3 eggs, 2-1/2 c. flour,  
1 c. milk, 1 heaping tsp. baking powder.

### 1878 English Plum Pudding

1/2 lb. finely grated bread crumbs      1 lb. fine flour  
Mix together well. 1 lb. suet chopped fine, 1 lb. currants, 1 lb.  
best raisins, stoned and partly chopped, the yolks of 8 eggs,  
and whites of 4, well beaten, 1/2 lb. brown sugar, 1/2 nutmeg,  
grated, spice to suit taste, 1/2 lb. citron, 3/4 tsp. of salt,  
1 wine glass of brandy, 1 of port-wine, yeast powder or soda  
according to taste, milk enough to make a proper consistency.

--Mrs. Anna Hobson

Cooking beets the true way is to bake instead of boiling;  
slice in vinegar or butter; is exceedingly palatable and  
nutritious. Boiling extracts the most valuable part of the  
vegetable.

--Anna Hobson



### Fudges

Two large c. granulated sugar, 1/2 c. milk, 1/2 c. butter, 1/2 cake Baker's unsweetened chocolate. Put in saucepan, stir well, boil until it will just harden in water. Pour in well-buttered pan and when about half cold stir to a cream and cut in squares.

--Henry Mareatt, first minister  
of Astoria; First Presbyterian Church (1896-  
1905).

### Santa Clara Cake

1 c. sugar, 1-1/2 c. flour, 2 tsp. baking powder--put together. Take 1/2 c. melted butter, beat 3 eggs into this, fill up rest of cup, running over, with milk, then pour all into flour, etc. Mix thoroughly. Flavor to taste.

--Bertha Emily Hobson Halderman



### Shepherd's Pie

Prepare Hash: 4 servings; Heat over a very low flame 1 10- $\frac{1}{2}$  oz. can condensed mushroom soup. Gradually stir in  $\frac{1}{4}$  c. milk. Add 1 c. cubed cooked ham or meat, (hamburger, etc.) 2 hard cooked eggs, sliced. Season the hash with a pinch of dried herb, salt, paprika, and add chopped parsley. Spread hash in a baking dish. Cover is with fresh hot mashed potatoes. Spread the top with melted butter. Bake the dish in a quick oven (400°) until potatoes brown.

--Verna M. Bates, daughter of  
William Tagg

### Milk Rice

A very simple desert and basis of many more elaborate ones. Wash and drain 1 c. rice. Put it in a double boiler with 6 c. hot milk, 1 tsp. salt. Cover it and steam it until it is tender (about 1 hour) Stir frequently. Add to it 2 Tbsp. butter, 1/2 tsp. vanilla. Serve the rice hot or cold with crushed or stewed fruit, 4 Tbsp. sugar, 1 Tbsp cinnamon.

--Verna M. Bates

### Kentish Pudding

Line any suitable bowl with buttered bread slices, fitting carefully like a jig-saw puzzle so there are no cracks. Then pour in hot stewed fruit, (berries and apples, fresh prunes, apricots, etc.) Cover with more buttered bread slices (butter side down). Cool, then unmold on serving dish and serve with cream.

--Elvia Wain Tagg King

## Charlotte Bisque

1 Tbsp. gelatine  
1 c. scalded milk  
few grains salt  
1/2 c. sugar

1/4 c. cold milk  
1 c. whipped cream  
2 eggs

Soak gelatine in cold milk 5 minutes. Beat egg yolks with the sugar and add to scalded milk in double boiler. Heat until mixture coats spoon. Remove from fire and add soaked gelatine. Cool and add whites of eggs beaten until stiff, vanilla and salt. Fold in whipped cream and pour into refrigerator pan, lined with finely rolled graham cracker crumbs and chopped walnuts mixed. Sprinkle same mixture over the top before placing pan in ice box for several hours. Crumb mixture consists of 1 c. crumbs and 1/2 c. chopped nuts. A perfect dinner desert.

--Verna M. Bates





### Lemon Snow Pudding

1/4 c. cold water	3/4 c. sugar
1 Tbsp. Knox Gelatine	1/4 c. lemon juice
1 c. boiling water	2 egg whites
salt	

Soak gelatine in cold water 5 minutes. Dissolve in boiling water, add sugar, lemon juice and grated rind of 1 lemon. Occasionally stir mixture, and when quite thick beat with beater till frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold shape. Turn into wet mold. Chill and when firm, unmold and serve with boiled custard made of yolks of eggs, 1 1/2 c. milk, sugar and vanilla to taste. Cook in double boiler till it coats a spoon, very short time.  
Light and airy "On a Clear Day"

--Verna M. Bates

I recall with pleasure having this simple dessert at Grandmother' Tagg's house. I believe she called it:

Flummery

Simply thicken any stewed and sweetened fruit in season, as berries, with cornstarch. Cool and serve. We children loved it! Grandmother often used blackberries, or blackberries and apple mixed. I believe she often used fresh prunes, too.

--Elvia Wain Tagg King, sister  
of Verna Bates. Contributed by Mrs.  
J. Adair, of Seaside.



### Apricot Slice--English

1/4 lb. butter

1 3 oz. pkg. cream cheese

1 c. flour

Rub all together. Pat 1/2 mixture on bottom and 1/2 way up sides of a 9 x 5 pan. Spread with apricot or other jam. Sprinkle remaining half of mixture of this. Brown in moderate oven. Cut in squares as needed when cool. Rich and good!

--contributed by Mrs. Ira Miller

I wonder if anyone has a recipe for Grandmother Tagg\*s delicious creamy rice pudding. I think she baked it in rich milk for hours, stirring it frequently. I recal it had no eggs in it - but it had a rich creamy taste.

Lemon Sauce (for waffles, hotcakes, or puddings)

Mix together in sauce pan 1/2 c. sugar, 2 Tbsp. flour, pinch of salt, add 1 c. hot water gradually. Bring to boil and cook about 10 minutes, or until thickened. Stir in 3 Tbsp. lemon juice and 1 tsp. grated lemon rind, and lastly, stir in 2 lumps of butter the size of a medium egg. (About 1-1/2 c. sauce)

--Mary Alice Darwent Spexarth

Mary Alice Darwent came from England to make a new home and earn her living. She came West to Clatsop Plains in 1891 and was so lucky to find a home the the Tagg family. For years I remember her singing praises of the Morrison and Tagg family on Clatsop Plains. She was ever grateful.

--May Spexarth Miller, Astoria



### Creamed Oysters

Melt a lump of butter as big as a good-sized egg and slowly add a little flour at a time and stir until you have mixed well. Add a pinch of salt, then one pint half cream, half milk. When cream is hot, but not boiling add 1/2 pt. of smallest fresh oysters, and no cooking; then add 1 tsp. Worcestershire and stir carefully. Serve on buttered toast. Nice for Sunday evening supper.



--Mary Alice Darwent Spexarth

### Pound Cake

1 c. sugar, 1 c. butter, 1 c. flour, 5 eggs, 1 tsp. baking powder. Cream the butter and sugar together well. Beat in eggs, one at a time; add flour and powder. Flavor to taste.

--Miss Boelling

### Cream Pie

1 pt. cream, 1/2 c. sugar, 3 eggs, 2 Tbsp, cornstarch, 1/2 tsp. lemon juice. Put cream and sugar on stove in double boiler. When it reaches boiling point add yolks of 3 eggs, beaten well, and connstarch dissolved in a little milk, stir until it thickens to avoid getting lumpy. Add lemon juice and cook for 1/2 hr. When done, pour in baked crust, beat whites to stiff froth, add 3 Tbsp of sugar, Pour over top of pie and put in oven until light brown.

--Mrs. Eliza Jane Cole (had  
the Arlington Hotel

### Sauer Kraut

Select some hard cabbage, cut fine, have a jar or barrel ready; put in cabbage in layers 12 inches high. Put very little salt on it and pound it down, salt, and so on until full. Eat with Frankfurter sausage, then lay down and rest.

--Mayor Ike Bergman

### Yankee Doughnuts

One egg, 1 c. sugar, 1 c. milk, butter size of walnut, 2 tsp. baking powder, cream sugar and butter, then add milk and eggs; flour enough to make a soft dough to roll out. Cut and fry in very hot lard.

--G.W. Lounsberry

### Tomato Catsup

Cook tomatoes for a few minutes and strain. To 1 gallon of strained juice, add:

4 Tbsp. salt  
4 tsp. mustard  
1 tsp. cayenne pepper  
2 tsp. cloves  
1 tsp. allspice  
1 tsp. cinnamon  
1 teacup of brown sugar  
1 qt. vinegar  
6 or 7 large onions  
2 cloves of garlic

Boil until thick and stir so as not to scorch.

--Mrs. Kinney's





### White Soup

Simmer knuckle of veal for 3 hrs. Add 1/4 lb. of macaroni. When done, add 1 pt. of cream; season with nutmeg, mace and lemon peel. 1/3 c. of rice may be substituted for macaroni.

--Mrs. P.A. Stokes

### Prince of Wales Cake

2 c. brown sugar	1 lb. raisins, chopped
1 c. butter (1/2 lb.)	1 tsp. soda
1/2 c. molasses	1 scant tsp. cloves
1 c. sour milk	1 tsp. cinnamon
6 eggs	1 tsp. allspice

Flour to make quite stiff. Add nuts if you like, Bake in layers. Save out 2 egg whites for frosting.

--Mrs. P.A. Stokes

Raspberry Shrub, of early days

To 3 qts. of fresh ripe raspberries, put 1 qt. of vinegar. Let it remain a day, then strain it, and put to each pint a pound of white sugar. Boil the whole together for 30 minutes, skim it clear. When cool, bottle. A couple of Tbsps. of this in a glass of water is a refreshing drink.

--an old pioneer recipe

Vanilla Ice Cream

2 quarts cream

1 pound sugar

Beat together and freeze.

--Lou Cole Sanborn



### Instantaneous Chutney

Take a glass of any kind of jam, except quince, add 1 Tbsp. of Worcestershire sauce, a little salt and Tabasco sauce till it is as hot as you like. Delicious with cold duck or mutton.

--Mrs. P.A. Stokes

### Spiced Grapefruit

Take the juice of the grapefruit and boil it 3 minutes with a little bag of cloves and allspice, two large sticks of cinnamon and a little sugar. Strain.

--Mrs. G.N. George

### Watermelon Rind Pickles

Soak rinds overnight in alum water. Drain and boil with water to cover and 1 c. vinegar. Boil until tender (about 1 hr.), drain. Make syrup of 3 lbs. sugar (to 7 lbs. of rind), 1 pt. vinegar, 1 tsp. ground ginger, a little ginger root, 2 oz. whole cloves, 2 oz. cinnamon bark. When boiling, put in rind (cut) and boil about 10 minutes. Take out rind and put in jars; boil syrup a little longer and fill jars to cover. Seal.

--Nan Reed



### Pfeffer Nüsse

1/2 sifter flour; add 1 c. sugar, rub into this, 1 c. butter, add 1 c. chopped almond nuts, add 2 well-beaten eggs and 2 tbsp. sour cream, mixed with 1/2 tsp. soda. Knead for 5 minutes.

--Mrs. C.C. Utzinger (Switzerland)

### Baked Salmon with Egg Sauce

6-8 lbs. salmon; salt, pepper, and flour  
Secure the cut from thickest part of the fish. Rub well with pepper, salt and flour. Place in a baking pan with a strip of bacon inside the fish. Spread thinly with drippings; set in a hot oven. In 1/2 hr. add 1 pt. hot water and baste frequently, replenishing water as required. Allow 15 minutes to a pound. Skin, place on warm platter; garnish with slices of hard-boiled egg and pour over cream sauce.

--Mrs. H.V. Van Dusen

### Chicken Wiggle

Put to soak; 2 c. shredded chicken, 2 c. fresh mushrooms, in 1 c. sherry wine. Let stand 1/2 hr. then turn into a rich cream gravy. Season well and serve in ramekins or patty shells.

--Miss Floretta Elmore





### Red Cabbage Pickles

Cut cabbage into thin slices; put in pail or crock. Sprinkle salt between each layer; leave overnight. Next day, drain off the salt liquor, which has formed, and pour over cabbage boiling hot vinegar; add a bag of pickling spices. Put in crock or jar with lid over. Can be used in a few days.

--Mrs. Dawson

### Salt Salmon, Pioneer Style

2 lbs. salt salmon or tips

6 or 8 potatoes, well washed, but not peeled

Freshen the salmon by soaking in water, overnight. Place the salmon and raw potatoes in a stewpan, cover with boiling water, and boil until potatoes are done. This is for breakfast. The pioneers used no sauce, but their descendants prefer a cream sauce.

--Ellen S. Cherry



### Apple Dumplings

2 c. flour, 1 tsp. salt. Cut in  $2/3$  c. lard or shortening with pastry blender until particles are the size of small peas. Add 5 to 6 Tbsp. cold water, a few drops at a time, mixing lightly with fork. Press into a ball, divide into  $1/4$  and roll to  $1/4$  inches in thickness. Fill each square with sliced apples and put dough around the apples to form a dumpling. Put in pan. Put a cup of sugar over the top with some small pieces of butter. Sprinkle with nutmeg. Pour boiling water to cover. Bake at  $450^{\circ}$  until apples are done.

--Mrs. Dawson's

### Creamy Rice Pudding

$1/2$  c. rice

$3/4$  c. sugar

2 qts. milk

$1/4$  tsp. salt

Bake for 3 hrs. in a  $350^{\circ}$  oven. When a brown skin forms, stir into the milk, do it 2 or 3 times. Take out of the oven when still juicy.

--Mrs. A. Dawson

### Clam Chowder

Clean thoroughly 1 dozen razor clams. Remove all the black portions to avoid discoloring the chowder; chop clams small. Peel and slice 1 qt. potatoes, take 2 or 3 oz. of clear fat salt pork cut in small cubes; place in pot and fry it light brown. Then slice in 1 medium-sized onion, allowing it to cook thoroughly, then put in clams. Pepper them well but do not salt, as it shrinks and hardens them. Put in a small portion of cold water and allow them to boil 5 minutes, then put in the potatoes with enough water to cover them. Salt the potatoes freely and boil them slowly until soft, then add quart of milk and boil slowly for about 5 minutes.

--Mrs. Eben W. Tallant (born around 1850, she died in 1926. Mrs. Tallant was the grandmother of Mrs. R.T. Carruthers, Warrenton.

### Deviled Crab (very fine)

2 large crabs, 1 onion, 1 oz. butter, 1 Tbsp. flour, 1 Tbsp. salt (scant), 1/2 tsp. white pepper, 1/2 tsp. cayenne pepper, 1/2 tsp. mustard, 1 tsp. chopped parsley, 1 Tbsp Worcestershire sauce, 1/2 pt. white stock or water, 4 yolks of eggs. Fry onion in butter till a golden brown color, add the flour and moisten with the stock or water, stirring constantly, till the sauce hardens. Add the seasonings and stir well. Then add the crab meat, and cook for twenty minutes. Put back off hot fire, and add the eggs, well beaten. Stir again for a moment, then put in shells. Sprinkle the top with bread crumbs. Moisten with a little butter, and put in the oven for a few minutes till brown.



--Miss Boelling





## Corned Beef

6 lbs. beef brisket

Soak in salt brine for 36 hours in crock. Weight it down with clean stone.

Use: 8 c. water, 1 c. salt, ~~2~~<sup>3</sup> Tbsp. sugar, 6-8 peppercorns, 1 clove garlic, 2 bay leaves, 2 tsp. mixed spices.

Before cooking, remove brisket from crock. Cover with cold water. Add 1/2 clove garlic, 6 peppercorns. Cook slowly for 4-5 hours, until tender. Skin off scum. Add 1/4 tsp. salt, dissolved in warm water.

Cook 6 carrots, 3 turnips, 3 parsnips, 8 small onions, potatoes, and cabbage.

-- Mrs. Marjorie Keith

### Sour Dough Starter

Dissolve 1 pkg. dry yeast in 1/4 c. warm water. Add 2 Tbsp. sugar, 2 tsp. salt, 2 c. flour, 2 c. warm water. Beat until smooth. Let ferment in warm place for 4 days. Then store in refrigerator.

--Mrs. Kate Farley, 80 years old, daughter of Mrs. Mary Kindred, sent in these sour dough recipes. She was married to Capt. Farley, who was with the Coast Guard. He was surfman at the time of the Peter Iredale wreck and in 1908 moved to Tillamook, as captain of the Coast Guard station, there.

### Sour Dough Pancakes

1 c. sour dough starter, 2 c. lukewarm milk or water, 2-1/2 c. flour. Mix well. Let stand overnight in warm place. Return 1 c. dough to starter. In morning put 1 egg in bowl, 1 tsp. oil, 1/4 c. milk. Beat well. Add 1 tsp. salt, 1 tsp. soda, 1 Tbsp. sugar. Bake on hot griddle.

### Sour Dough Biscuits

Mix 1/2 c. starter, 1 c. milk, 2 1/2 flour 3/4 tsp. salt, 1 T. sugar, about 1/2 tsp. salt, 1T oil.

Mix starter, milk, and 1. c. flour in large bowl the night before. Keep warm by covering them. Put in additional flour, salt, sugar, soda, and oil, and knead lightly. Roll out 1/2" thick, and cut out biscuits with cutter dipped in melted butter. Let rise 1/2 hour. Bake at 375° for 30-35 minutes.

--Mrs. Kate Farley

### Sour Dough French Bread

1-1/2 c. warm water, 1 dry yeast cake, 1 c. starter  
4 c. flour, 2 tsp. salt, 2 tsp. soda, 2 c. flour.  
Dissolve yeast in warm water. Add starter and 4 c.  
flour, salt, sugar. Stir hard. Turn into greased  
bowl. Cover and let rise in warm place till doubled,  
about 2 hours. Sift soda, with 1 c. flour and stir  
into dough and knead in remaining flour.  
Shape in oblong loaf and place on greased cookie  
sheet. Let rise. Brush with egg white and slash  
across top. Bake in 375° oven.

--Mrs. Kate Farley



## A Christmas Note

Sunday morning, Jan. 21

1990

Dear Ed,

Thank you for your thoughtfulness in lending me the fine, old recipe book. My mouth watered many times as I read about all those ways to prepare the delicious dishes of yesteryear.

It was interesting too to see the names so familiar in our history.

I've made some notes which I'm sure will be useful at some future time.

Thank you again.

Sincerely,

Vera Garelf

(over)

I have just reread your article in  
CUMTUX, Fall- 1985, in which you  
gave the history of Bay House.

It is well written and very interesting.  
I'm glad you took time to add that to  
our accounts of local history.

Vera







